



LUNCH

SHAREABLE

CHEESE & CHARCUTERIE* 20

Chef's Selection of Local Beehive Cheese, Cured Meats, Cheese, House Jam, Mustard, Grilled Flatbread, Veggie Crisps

MEZZE PLATTER [v] 19

Hummus, Tzatziki, Crudité, Flatbread, Veggie Crisps, Olives, Pickled Veggies, Beets

GOCHUJANG CHICKEN WINGS* 18

Pickled Veggies, Peppers, Jicama, White BBQ Sauce

SPICY & SALTY FLATBREAD* 19

Marinara, Pickled Jalapeno, Bacon, Prosciutto, Beehive Bourbon Cheddar

SWEET UMAMI FLATBREAD [v] 19

Pear, Caramelized Onion, Camembert, Spinach

CENTRIC POUTINE 18

Beehive Cheese Curds, Chicken Demi, Fried Potato Wedges, Scallions

EASTER SPECIALS

CHALLAH FRENCH TOAST 19

Berry Compote, Cardamom Whipped Cream Granola, White Chocolate & Dried Fruit Crunch

ASPARAGUS, GRUYERE, SPINACH & HERB TART 20

Chopped Egg, Grilled Asparagus, Fried Shallots & Sherry Vinaigrette

GRILLED CORNBREAD BENEDICT 23

Pork Belly, Poached Egg, Chipotle Hollandaise & Avocado

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER* [gf] 13

Bacon, Potatoes, Parsnip Chip

VEGAN COCONUT SQUASH SOUP [gf, v] 11

Sweet Curry, Delicata Squash

RAINBOW BEET SALAD [v, gf] 16

Whipped Boursin, Watercress, Frisee, Sherry Vinaigrette, Candied Pecans

WINTER GRAIN SALAD [v, vg, df] 16

Roasted Delicata, Broccolini, Quinoa, Couscous, Pears, Spinach, Champagne Vinaigrette

PROTEIN

Chicken* 8 | Duck* 9

Shrimp* 9 | Tofu 6

SANDWICHES & MAINS

TEMPURA BATTERED FISH & CHIPS* 21

Codfish, Slaw, Fried Potato Wedges, Remoulade

DOUBLE SMASH BURGER* 19

American Cheese, Centric House Special Sauce, Caramelized Onions, Sliced Tomato, Shredded Iceberg, Rosette Bun

CENTRIC CLUB* 18

Grilled Sourdough, Swiss Cheese, Honey Mustard Aioli, Applewood Smoked Bacon, Bibb Lettuce, Sliced Tomato

THE CUBAN* 19

Slow Roasted Pulled Pork, Kurobuta Ham, House Pickles, Sweet Mustard Aioli, Swiss Cheese, Pressed Ciabatta

MUSHROOM RAMEN* [df] 19

Miso Broth, Crispy Chili Garlic, Soy Marinated Egg, Nori
(9 Add Duck, 8 Add Chicken, 9 Add Shrimp, 6 Add Tofu)

SWEETS

VANILLA BEAN CHEESECAKE [v] 12

Ginger Crisp, Candied Ginger, Lemon Curd

CHOCOLATE BROWNIE [v] 12

Chocolate Mousse, Chocolate Chip Cookie Crumble

SIDES

FRENCH FRIES 6

SWEET POTATO FRIES 6

SIDE SALAD 6



ESCALA PROVISIONS COMPANY

(gf) Gluten Free (df) Dairy Free

(v) Vegetarian (vg) Vegan

***Consumer Advisory: Consuming Raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Please notify your server if you have any food allergies and we will be more than happy to meet your needs.**

WINE

SPARKLING

Bisol, Prosecco, Italy	14	68
Ruffino, Prosecco, Italy	14	68
Segura Viudas, Cava Brut, Catalonia, Spain	13	57
Conquilla, Brut Rosé, Spain	14	66
Chateau D'Escalys, Whispering Angel Rose, France	16	70

WHITE

Seven Daughters, Moscato, Italy	14	60
Caposaldo, Pinot Grigio, Italy	13	56
Santa Margherita, Pinot Grigio, Alto Adige, Italy		85
Monkey Bay, Sauvignon Blanc, New Zealand	14	60
Loveblock, Sauvignon Blanc, New Zealand		79
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	17	79
Kendall-Jackson, Vintner's Reserve, Riesling, California	13	58
Glen Ellen, Reserve, Chardonnay, California	12	54
Deloach, Chardonnay, Sonoma County, California	15	72
J Lohr, Riverstone, Chardonnay, Arroyo Seco Monterey, California		90
La Vielle Femme Ventoux, Rosé, France	14	66



RED

DeLoach, Pinot Noir, Russian River Valley, California		
Meiomi, Pinot Noir, California		
Elouan, Pinot Noir, Oregon		
Columbia Crest, Merlot, Columbia Valley, Washington	12.75	56
Markham, Merlot, Napa Valley, California		90
Trapiche, Malbec, Mendoza, Argentina	13	58
Château Tour Bayard, Bordeaux, France		92
Glen Ellen, Reserve, Cabernet Sauvignon, California	12	54
Hess, Cabernet Sauvignon, North Coast, California	15	72
Borne of Fire, Cabernet Sauvignon, Washington		90
Beaulieu Vineyard "BV", Cabernet Sauvignon, Napa Valley, California		100
Vidal Fleury, Cotes du Rhone, France	14	66
Kenwood, Cabernet Sauvignon, Sonoma County, California	16	75
Marqués de Caceres, Rioja, Spain		79
Da Vinci, Chianti DOCG, Italy	15	72



BEER

Bud Light, Light Lager, 4.2% ABV, Missouri	14.75	68	6
Michelob Ultra, Light Lager, 4.2% ABV, Missouri		87	6
Stella Artois, Pale Lager, 5.2% ABV, Belgium		90	7
Pacifico, Pale Lager, 4.5% ABV, Mexico	12.75	56	7
Squatters, Double IPA, 9.0% ABV, Utah		90	8
Deschutes, Porter, 6.6% ABV, Oregon	13	58	7
Guinness Stout, Irish Dry Stout, 5.6% ABV, Ireland		92	7
Guinness Zero, Low Alcohol, 0.5% ABV	12	54	7
Heineken Zero, Low Alcohol, 0.5% ABV, Netherlands	15	72	6
White Claw, Hard Seltzer, 5% ABV		90	7
Athletic Brewing IPA, Zero 0.5% ABV		100	7

SPIRITS

BOURBON	RYE	WHISKEY	VODKA	GIN	TEQUILA	RUM	SINGLE MALT	LIQUEURS									
Four Roses Yellow	12	High West Double	17	Crown Royal	14	Smirnoff	12	Beefeater	12	El Jimador Silver	12	Bacardi	12	Laphroaig 10yr	17	Amaretto	12
Elijah Craig	13	High West Rendezvous	21	Jack Daniel's	12	Absolut	13	Tanqueray	13	Patron Silver	16	Captain Morgan	12	The Glenlivet 12yr	14	Luxardo Maraschino	12
Wild Turkey	12	High West Campfire	21	Dewar's	12	Tito's	14	Beehive Jack Rabbit	13	Cazadores Resposado	14	Appleton Estate	14	The Macallan 12yr	22	Baileys	13
Jim Beam Black	12	High West Bourbon	16	Jameson	12	Ketel One	14	Beehive Barrel Reserve	14	Herradura Anejo	18	Gosling's Black Seal	12	Oban 14yr	24	Kahlua	12
1792	16	Knob Creek	14	Johnnie Walker Black	16	Grey Goose	16	Hendrick's	16	Wahaka Mezcal	15	Plantation OFTD	14	Glenfiddich 15yr	26	Grand Marnier	13
Makers Mark	14	Basil Hayden's Dark	18	Uncle Nearest	18	Ketel One:		Bombay Sapphire	13	Don Julio 1942	42	Highland Park Viking Honour	18	Campari	12	Aperol	12
Woodford Barrel Aged	18	Rittenhouse	16	Johnnie Walker Blue	72	Cucumber Mint	14			Casamigos Reposado	17			Chambord	12	Cointreau	12
Basil Hayden's	16													COGNA		St. Germain	12
Bookers	18													CS		Jägermeister	12
														Hennessy VS	12.5		
														Courvoisier VS	12.5		

In compliance with Utah State and our Restaurant Liquor License, we may only sell alcohol to guests seated in the restaurant with the intent to dine. Beverages served here may not leave the restaurant; however, you may enjoy wine or beer in your room by ordering through In-Room-Dining.